Old favorites: turkey, ham and yams

Turkey and Ham Casserole

½ cup chopped onion
2 Tablespoons margarine
3 Tablespoons all purpose flour
½ teaspoon salt
¼ teaspoon pepper
1 (3 ounce) can mushrooms
1 cup light cream
2 Tablespoons dry sherry
2 cups turkey
1 cup ham
1 (5 ounce) can water chestnuts, sliced
½ cup shredded cheese
1 ½ cups soft bread crumbs
3 Tablespoons margarine, melted

Cook onions in margarine until tender, not brown. Blend in flour, salt, and pepper. Add drained mushrooms, cream and sherry; cook and stir until thick. Add turkey, ham, and chestnuts. Pour into 1½ quart baking dish. Top with cheese. Mix crumbs and melted margarine, then sprinkle over top. Bake at 400° for 25 minutes. Serves 8.

Festive Sweet Potatoes

3 cups cooked, mashed sweet potatoes
½ cup sugar
¼ cup milk
⅓ cup margarine, melted
1 teaspoon vanilla extract
2 eggs, beaten
1 cup flaked coconut
1 cup firmly packed brown sugar
⅓ cup all-purpose flour
⅓ cup margarine, melted
1 cup chopped pecans

Combine first 6 ingredients, mixing well. Spoon into a lightly greased 8-inch square baking dish. Combine remaining ingredients; sprinkle over top of sweet potatoes. Bake at 375 degrees about 25 minutes or until golden brown. Yield: 6 servings. This can be doubled, made the day before and refrigerated. If you use a microwave, cook 5 minutes and serve.

How to Cook Virginia Ham

Offering Virginia ham to a guest at Christmas or any other time is the height of Southern hospitality. Everyone, however, is not familiar with the recommended method for cleaning, cooking, boning, and carving a ham, and many good hams have been disposed of because, if it was a gift, the recipients thought it was spoiled or they did not know what to do with them.

For anyone who needs to know, here are the procedures taken from Bulletin No. 271 entitled **Curing Ham, Virginia Style:**

1. Wash ham with a brush, scrape and trim.
2. Cover with cold water and soak overnight.
3. Remove from water, place in deep kettle skin side up and cover with cold water. Bring to a boil, reduce heat and simmer (don't boil) until done. Allow 20 to 25 minutes per pound. Add water as needed to keep ham covered.
4. Ham is done when flat bone can be removed easily. Remove skin, chill, slice thin and serve. If you prefer to serve whole and carve at the table, sprinkle with brown sugar and/or bread crumbs and brown lightly in 450° oven, or use one of the suggested glazes.

Glaze

Orange Glaze: Mix 1 cup brown sugar, juice and grated rind of 1 orange, and spread over flat surface. Bake until lightly browned in a 375° oven. Garnish with orange slices.

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MRS. EVELYN FORD gives a wood-burning demonstration at the Extension Homemakers' Christmas Open House held recently. Many of the recipes featured in this special issue came from the 1981 Extension Homemakers' Christmas booklet, "Christmas in Appomattox County," which is available at the local Extension office or from any Extension homemaker for one dollar.

Christmas Crafts

Favorite holiday recipes

(Continued from page 4)

brown sugar
3 cups sifted all-purpose flour
1 pound white raisins
1 pound candied cherries, chopped (half red, half green)
1 teaspoon soda
1 tablespoon sour milk (buttermilk)

Cream butter and brown sugar together. Add eggs, one at a time, mixing well after each addition. Mix half of the flour with the fruit and nuts, coating each piece thoroughly. Add rest of flour and remaining ingredients to butter and egg mixture. Stir in fruits and nuts. Chill several hours or overnight. Drop by teaspoon on greased baking sheet. Bake in preheated 350°F. oven for 15 minutes. These cookies can be stored in an airtight container for several weeks. Makes 7 to 8 dozen cookies.

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RECIPE PEANUT BRITTLE

2 cups sugar
1 cup light corn syrup
½ cup water
1½ cup raw Spanish peanuts
½ teaspoon salt
2 tbsp. butter or margarine
2 teaspoon vanilla
2 teaspoons sod.

Use Candy thermometer after removing dish from oven.

1. Combine sugar, corn syrup and water in buttered large glass mixing bowl; mix well.
2. Microwave for 24 minutes, on ROAST, or until a soft ball forms in cold water (240°F). Stir in peanuts and continue cooking for 12 to 15 minutes, on ROAST, or until candy forms hard, brittle threads in cold water (300°F.). Stir in remaining ingredients until smooth. Divide mixture in half; pour each half on buttered baking sheet. Spread quickly into thin layer. Cool; break into pieces.

About 2 Pounds Candy

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